

Ross County Health District

Food Service Inspection Summary



Name of Establishment: Mac's Pizza
Address: 134 Main Street, Bainbridge
Date of Inspection: February 4, 2010
Reason for Inspection: Standard Inspection
Sanitarian Performing Inspection: Andrew L. Gedeon, R.S.

Violation(s) / Comment(s) (Chapter 3717-1 OAC violations checked)

1) Observed no single use towels at the kitchen handwash sink. All handwash sinks must be provided with an approved method (as listed below) for drying hands.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(C) Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towel
- (2) A continuous towel system that supplies the user with a clean towel; or
- (3) A heated-air hand drying device.

2) ***CRITICAL VIOLATION*** Observed food debris build-up on the insides of both microwave ovens. Observed debris build-up on electric slicer. Food contact surfaces must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

(1) Equipment food-contact surfaces and utensils shall be cleaned:

(a) Before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry;

(e) At any time during the operation when contamination may have occurred.

(2) Equipment food-contact surfaces and utensils if used with time/temperature controlled for safety food, shall be cleaned throughout the day at least every four hours.

3) Observed residential style Frigidaire freezers used in the facility. Once these units are removed, they must be replaced with commercial units approved by a licensed testing agency.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

SUMMARY IS LOCATED ON PAGE 2

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4) Observed debris build-up on the white, plastic shelves where the bottled and canned beverages are stored. Observed debris build-up on the door handles of the prep cooler. Equipment must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

- (A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.**
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**
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5) Observed debris build-up on the wall beside the three compartment sink. The physical facility and hard to reach areas must be cleaned at a frequency to prevent debris build-up and must remain clean to sight and touch.

3717-1-06.4 Physical Facilities: Maintenance and Operation

- (B) Cleaning - frequency and restrictions.**
- (1) The physical facilities shall be cleaned as often as necessary to keep them clean.**
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.**
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SUMMARY

Cold holding temperatures appeared to be in the proper range of below 41 degrees F. No hot holding at the time of inspection. The hot water appeared to be adequate at all handwash sinks and in the three compartment sink. Hair restraints were worn properly at the time of inspection.

A follow-up inspection is scheduled for February 10, 2010.

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